

厨房は
聖域!!

B級グルメ店復活請負人

食キング

B級グルメ店復活請負人!!



土山しげる

SHIGERU TSUCHIYAMA PRESENTS

食キング 第1巻 (B級グルメ店復活請負人!!) 土山しげる

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NC NICHIBUN COMICS



土山しげる

食キング

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SHOKU-KING

B級グルメ店復活讀負人!!

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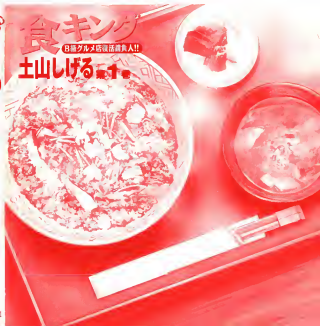
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【B級グルメ店
復活讀負人!!】

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SHOKU-KING



1

土山しげる

SHIGERU TSUCHIYA M.A. PRESENTS

食キング

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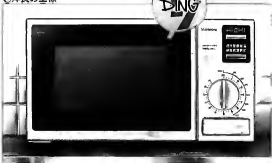
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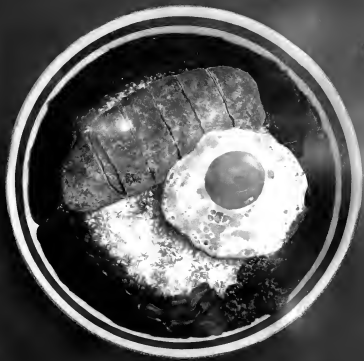
■この物語はフィクションであり、実在する人物・団体・飲食店等とは一切関係ありません。



ALL RIGHT!
IT'S DONE!



THE KING OF WESTERN CUISINE





WAIT A
SECOND.

PEER, WOULD YOU
LIKE TO TRY THIS?



IT WOULD BE
EASIER WITH
DISPOSABLE
DIAPERS...



I'M
CHANGING
SHOUTA'S
CLOTH
DIAPERS...



BUT THEY
COST TOO
MUCH...

IT'S BEEN
RAINING SO
MUCH IT'S
HARD TO KEEP
ENOUGH OF
THEM DRY...



DOESN'T
IT??

EH? IT
LOOKS
DELICIOUS.



WE'LL
WIN
WITH
THIS!

ALL RIGHT,
IT IS
DECIDED
THEN!



MISKO! I'LL
RELY ON
YOU TO
GATHER THE
INGREDIENTS.



YOU
BETTER
WATCH
OUT, MR.
LANDLORD.



ALL THE RENT
THAT I OWE
YOU WILL BE
PAID OFF IN A
FEW DAYS.

カレー



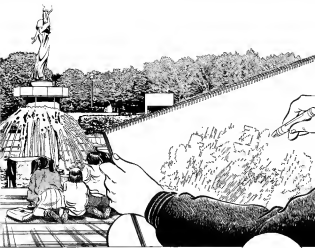
ALL WE HAVE
TO DO NOW IS
WAIT FOR THE
CUSTOMERS.



Special menu

- HAYASHI
CURRY PORK-

CUTLET WITH A
FRIED EGG 800 YEN



IT'S
LUNCH
TIME!

ZZZ
ZZZ
ZZZ





SO
YOU'RE
EATING THE
LEFTOVERS
FROM THE
RESTAURANT
AGAIN.



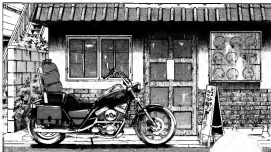






HOW CAN YOU EASILY
THROW AWAY THE LUNCH
BOX THAT YOUR PARENTS
MADE FOR YOU?

DO YOU KNOW,
COMPARED TO THE BENTO
BOXES BEING SOLD IN
STORES, HOW MUCH LOVE
WENT INTO IT.....!?



WHAT'S WRONG
WITH SHOGUN...?



HE TRIED
TO THROW
AWAY HIS
BENTO
INTO THE
TRASH.

Draft Beer
600 Yen

EH!?

IS THAT
TRUE,
SHOICHI!?



YOU SHOULD
KNOW THE
SITUATION AT
HOME NOW!

HOW CAN
YOU SAY
SOMETHING
LIKE THAT...



BECAUSE...
EVERY TIME I
BRING THE
LEFTOVERS
FROM THE
SHOP...
PEOPLE MAKE
FUN OF ME...

THEY SAY
NO ONE WANTS
TO EAT THE
FOOD FROM THE
RESTAURANT...



PEOPLE WILL NOT EAT
THIS SINCE THE FLAVOR
IS NOT APPETIZING.

LOOKS LIKE HE DOESN'T
WANT TO BE BULLIED
SO THAT'S WHY HE
WANTED TO THROW
THIS AWAY.







NOW
POUR IN THE
SCRAMBLED
EGGS.



PUT THE
FRIED SHRIMP
INTO THE PRE-
SEASONED
STOCK.



THIS GUY IS NO
AMATEUR...!

WHAT A QUICK,
THOROUGH
TECHNIQUE...



EGG WITH
FRIED SHRIMP
OVER RICE.

GIVE THIS
A TRY, BOY.



AS A TOTAL
STRANGER, YOU
DON'T HAVE
ANY RIGHTS TO
INTERFERE
WITH MY KID'S
LUNCH BOX!

SHUT UP!!



W...
WELCOME.



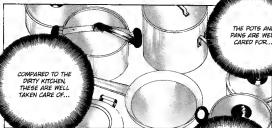


THIS
PLACE WILL
DEFINITELY
FAIL!

BUT IT MAY BE
SALVAGEABLE



STOP
INTERFERING
WITH MY
BUSINESS!
NOW GET
OUT!



COMPARED TO THE
DIRTY KITCHEN,
THESE ARE WELL
TAKEN CARE OF...

THE POTS AND
PANS ARE WELL
CARED FOR...



Clash

IF HIS HEART IS IN
IT TO START OVER,
PERHAPS HE CAN
MAKE IT AFTER ALL...











**I'M
BEGGING
YOU!**

**PLEASE
HELP
US!!**



W...WHAT
ARE YOU
DOING!?



I THINK YOU DON'T
EVEN KNOW WHY THE
BUSINESS AT YOUR
RESTAURANT IS BAD!





BUT IN THE
BEGINNING, ALL
THESE FEMALE
CUSTOMERS ARE
IT ALL.

WHAT DO
YOU CALL
THAT??



TH...THIS IS
IMPOSSIBLE!

THIS IS
REALITY!



THE GIRLS ALL PAID
FOR THEIR MEAL, SO
NO MATTER HOW
UNAPPETIZING IT IS,
THEY CAN FINISH IT
WITHOUT WASTE.

AFTER THEY'RE
DONE...THEY WILL
NOT COME AGAIN.



MAYBE YOU
DIDN'T FOLLOW THE
DIRECTIONS LIKE I
TOLD YOU TO!

I FOLLOWED IT
COMPLETELY!



IT DOES
LOOK THAT
WAY.

THAT'S
RIGHT...



WHAT!?





AS A CHEF,
EVEN IF IT'S JUST ONCE,
TO SEE SOMEONE WHO
ENJOYS A DELICIOUS MEAL
THAT YOU MAKE, YOU
WOULD SURELY CHERISH
THAT MOMENT IN AN
INSTANT!

YOU DON'T EVEN LOOK
AT THE CUSTOMER'S
EXPRESSION WHEN YOU
SERVE THEM, YOU CAN
ONLY MAKE DISHES BY
CUTTING CORNERS!!

A CHEF THAT
HAS NO EMOTIONAL
ATTACHMENT TO THE
CUSTOMER DOESN'T
HAVE THE RIGHT
TO COOK.

WHY DID
YOU EVEN
COME BACK
HERE?

PERHAPS...

YOU FAIL...
AS A CHEF.

SHOULDN'T...?

I ASKED HIM
TO COME...

I'VE WATCHED THE
WAY YOU COOKED,
YOU DON'T LOOK
LIKE AN AMATEUR...

WHAT HE
SAID IS ALL
TRUE...

SO I WANTED
HIM TO HELP
US WITH THE
RESTAURANT.

ARE YOU A
FAMOUS CHEF
OR SOME-
THING...?

SO EVEN A KID
KNOWS WHAT'S
GOOD AND
BAD...?



...HELP ME.
NO, WOULD
YOU PLEASE
HELP ME??



I HOPE YOU CAN
MAKE ME BECOME
A CHEF, AND ONCE
AGAIN, RESTORE MY
RESTAURANT!



TH...THANK
YOU VERY
MUCH!



I UNDER-
STAND!



SO WHAT'S
WRONG WITH
THIS DISH?



THERE REALLY
ISN'T ANYTHING
SPECIAL WITH
THIS, TO BE
HONEST.

TO SAY
IT SIMPLY, IT
LOOKS LIKE IT
WAS JUST AS-
SEMBLED AND
HEATED



THEY WOULD
EVENTUALLY
BE TIRED OF
IT.

BY JUST
USING THE
GAMMICK
OF SPECIAL
INGREDIENTS
TO ATTRACT
CUSTOMERS ,

NO MATTER
HOW WELL THE
INGREDIENTS WERE
USED, THE END
RESULT WOULD
BE THE SAME.



A CURRY PORK CUTLET
THAT IS APPETIZING, AND
SOMETHING THAT WOULD
PREVENT WASTE, A
CURRY COATED PORK
CUTLET SANDWICH!

YOU NEED TO
HAVE TWO
THINGS ON
THE MENU:



TOMORROW, FOR
THE ENTIRE DAY,
YOU'LL ACT AS A
COOK AND TEND.

BUT
BEFORE
THIS MR.
OWNER,



THE SANDWICH
WILL BE SOLD
OUTSIDE THE
RESTAURANT.



DO YOU THINK
THAT WOULD
ACTUALLY BE
POPULAR...?

SELL THAT
OUTSIDE
THE RES-
TAURANT?

W...WHERE?

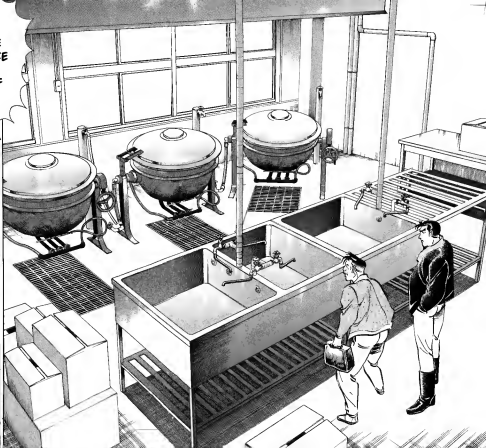


TRY TO
ATTRACT
THOSE GUYS
FIRST!

NEARBY
THERE'S A HIGH
SCHOOL WHOSE
RUNNING CLUB HAS
A ROUTE THAT
PASSES BY
THE FRONT OF
THE SHOP.

TODAY, YOU'LL BE
MAKING CURRY RICE
FOR THE ENTIRE
STUDENT BODY OF
600 PEOPLE!

6...600
PEOPLE
WORTH OF
CURRY
RICE...!?





THE INGREDIENTS
FOR MAKING
CURRY FOR 600
PEOPLE ARE

12 KILG OF PORK
SHOULDER MEAT,
150 ONIONS,

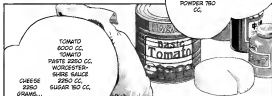
75 CARROTS,
150 POTATOES,

150 SLICES OF
GARLIC, 125 CC
OF GINGER, AND
15 CELERY
STICKS,



PORK BONES 9 KILG,
SALAD OIL 3000 CC,
BUTTER 750 CC,
FLOUR 8750 CC,

CURRY
POWDER 750
CC,



TOMATO
8000 CC,
TOMATO
PASTE 2250 CC,
WORCESTER-
SHIRE SAUCE
2250 CC,
SUGAR 150 CC,

CHEESE
2250
GRAMS...



STIR FRY THE PORK
QUICKLY
IN OIL...



10 MINCED
APPLES, SOY
SAUCE 1500 CC.



MIX IN WINE
WITH PORK
TO REDUCE
ITS SMELL, AND
THEN DICE ALL
THE OTHER
INGREDIENTS.



ADD BUTTER
AND OIL INTO CURRY.
RAISE THE FLAME
AND PUT FLOUR IN
WITH THE MEAT.



LASTLY PUT THE CURRY
MIXTURE IN THE PAN AND
THEN ADD STOCK.



BUT, DOES HE
SERIOUSLY NOT
NEED ANY HELP?



YOU DON'T
HAVE TO
SAY THAT.

SORRY FOR
ASKING YOU
TO DO THIS.



THANK YOU
VERY MUCH.



AND THE
PRINCIPAL
HAS ALSO
GIVEN HIS
PERMISSION.

WE HAVE
ALWAYS
BEEN UNDER
KITAZAMA-
SAN'S CARE.



TO HIM, THIS IS
A LIFE OR DEATH
CRITICAL MOMENT.

RIGHT, PLEASE
LET HIM DO IT BY
HIMSELF.



IS THIS
A JOKE?
WHAT WOULD
HAPPEN IF I DO
SOMETHING
LIKE THIS?!

DAMN IT!
MAKING
CURRY
FOR 600
PEOPLE!?

SAYING THAT HE'S
GOING TO HELP
ME START FROM
THE BEGINNING
AND YET, I HAD
TO GIVE HIM
200,000 YEN.





WHAT'S WITH THAT FRAGRANCE?

WE'RE
HAVING
CURRY RICE
TODAY!



ME TOO!!

CURRY RICE
IS MY
FAVORITE!!



WHY ISN'T
IT TIME TO
EAT LUNCH
ALREADY?



AS A CHEF, EVEN IF
IT'S JUST ONCE, TO SEE
SOMEONE WHO ENJOYS A
DELICIOUS MEAL THAT YOU
MAKE, YOU WOULD SURELY
CHERISH THAT MOMENT
IN AN INSTANT!

THE KIDS'
SMILING FACES
ARE WAITING FOR
THE CURRY THAT
I'M MAKING...!



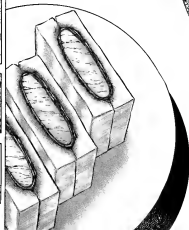
I HAVE
TO FINISH
THIS!!



SO BEFORE
THEIR SMILES
DISAPPEAR!



I'M DONE!





TW Tonkatsu, Japanese style bread pork tenderloin using porko, served with dipping sauce



**OPEN YOUR
RESTAURANT!**

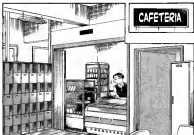


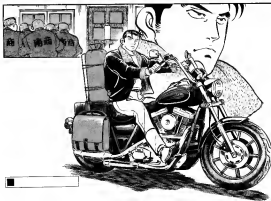
WHY ISN'T
THERE
ANYONE
BUYING
TODAY?

THAT'S
STRANGE



CAFETERIA





Shoku-King
Class B Restaurant Reviving Contractor!!

A WHILE AGO, AN AMAZING CHEF WAS SENT PACKING FOR A MISTAKE THAT HE DIDN'T COMMIT. HE PROMPTLY LEFT THE COOKING WORLD TO THE UNDERGROUND. TODAY, STILL SHUNNED BY THE ESTABLISHMENT, HE SURVIVES AS SOLDIER OF FORTUNE. IF YOU HAVE A BAD RESTAURANT, IF NO ONE ELSE CAN HELP, AND IF YOU CAN FIND HIM, MAYBE YOU CAN HIRE: THE SHOKU KING.
-EMBELLISHED SUMMARY ADAPTED BY KATSUDON

食キング
日食グルメ店復活請負人!!
土山しげる 著

RAW PROVIDER: PUBLIC
TRANSLATOR: KATSUDON
PR/QC: JULBLINTAITACHOU
CLEANER: BURO
TYPESETTER: DORD